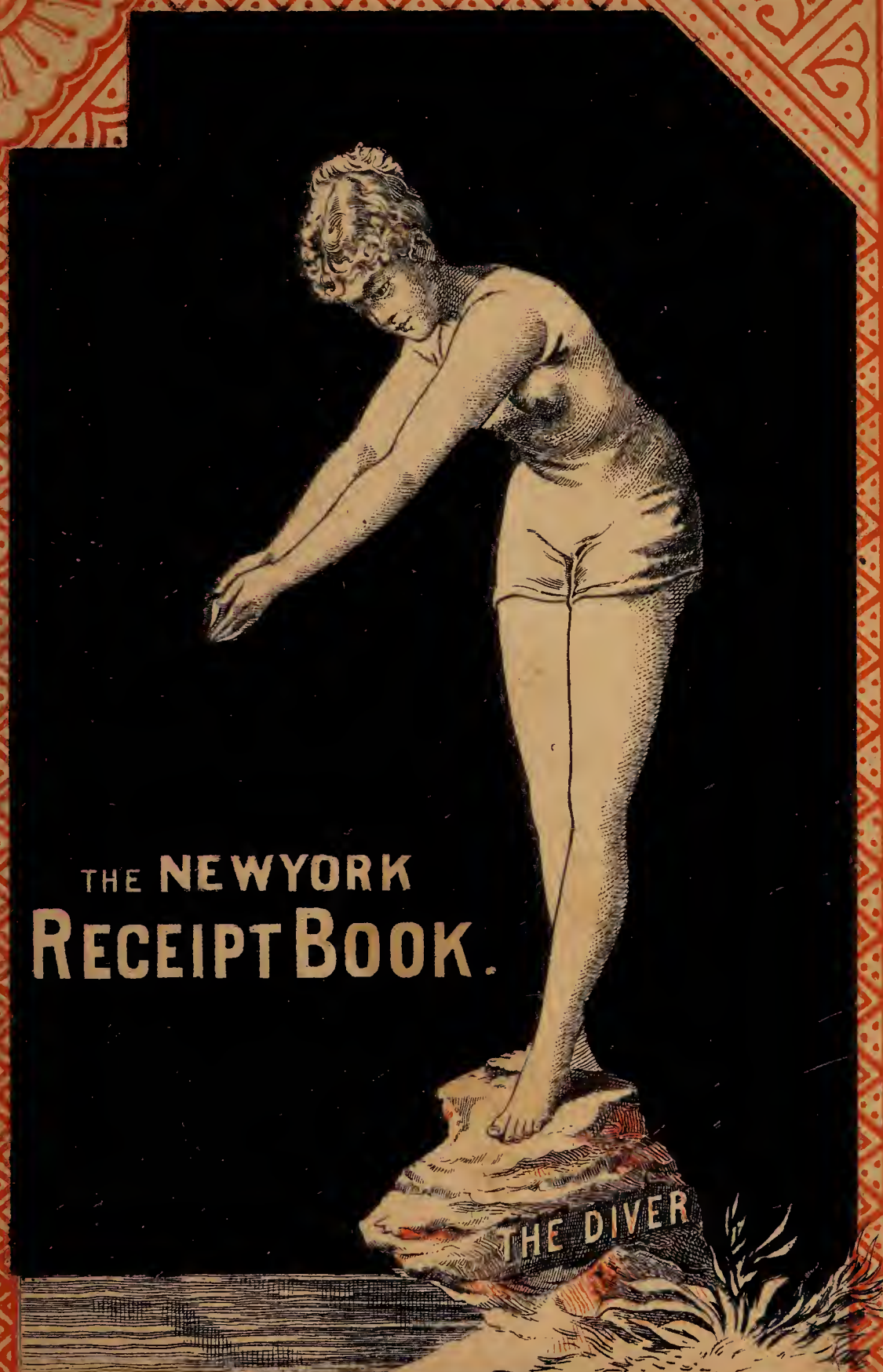
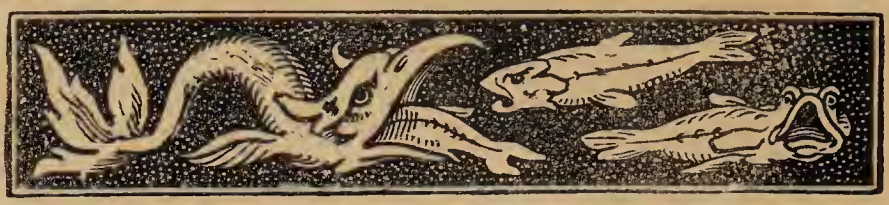

THE NEWYORK
RECEIPT BOOK.
THE DIVER



The New York Receipt Book.

Adapted from the Fifth-Avenue Hotel, New York.

Soups.

Beef Soup.—Sufficient soup stock; boil onion, carrot, potatoes and vegetables to taste. Strain into soup stock and season.

Tomato Soup.—Put 3 pints of tomatoes, stewed, strained and sweetened to 2 quarts of beef stock, add an onion, salt and pepper.

Friday Soup.—1 p. tomatoes, 1 p. milk, 1 q. water, 2 crackers rolled fine, and ½ teaspoon soda; or, in place of the tomatoes, use potatoes.

Roux.—A thickening for soups and gravies. Butter and flour cooked; bring butter to a boiling point; stir and sift in flour to right consistency.

Bouillon Soup.—1½ pounds beef, 1 pound bone, 2½ quarts of water, 1 ounce salt, 2 carrots, 2 onions, about 2 cloves, 3 leeks, ½ head celery, 1 turnip and ½ parsnip. Strain and serve clear.

Vegetable Soup.—Equal quantity each carrots and turnips cut small, with same of green or canned peas; boil separately. Put vegetables in tureen, and pour bouillon over them to suit.

Pea and Bean Soup.—Soak peas or white dried beans over night, boil in salt water, in morning, add a clove or garlic. When cooked, strain through a cullender into a pan and heat again; add butter to suit.

Sauces for Meats, Puddings and Fish.

Mint Sauce for Lamb.—2 spoonfuls chopped mint, 1 of sugar, ½ pint vinegar; add water and heat.

Hard Sauce.—2 cups powdered sugar, butter size of an egg, about spoonful hot water to moisten butter. Beat and keep cool.

Liquid Pudding Sauce.—Beat 1 egg, 1 cup white sugar to froth; make a very thin batter with one pint water and butter half the size of egg. Pour batter boiling over the egg, &c., as it goes to the table; flavor.

Sauce Hollandaise or Drawn Butter for Fish.—2 spoonfuls flour mixed with 1 p. water; place on fire. Add pepper, salt, lemon juice, yolks of 2 eggs. Remove and add ½ lb. butter. Stir well.

Mayonnaise Sauce.—For salads, chicken, lettuce, tomato, &c. Yolk 1 egg raw, beat with fork, ½ teaspoon salt, ¼ mustard; work 1 minute before adding oil; add slowly a few drops oil, stir constantly. When in jelly, add a few drops vinegar, a gill of oil, 1 pinch of red pepper and more vinegar.



Centaur Liniment.—The most **Powerful, Penetrating, Pain-reliever** known to man. A household remedy for Rheumatism, Sprains, Wounds, Burns, Bruises, and **Lameness** upon the human family and domestic animals.

Calendar for 1883.

Jan.	S	M	T	W	T	F	S
	..	1	2	3	4	5	6
	7	8	9	10	11	12	13
	14	15	16	17	18	19	20
	21	22	23	24	25	26	27
	28	29	30	31	..	..	..

Feb.	S	M	T	W	T	F	S
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	11	12	13	14	15	16	17
	18	19	20	21	22	23	24
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March.	S	M	T	W	T	F	S
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	25	26	27	28	29	30	31

April.	S	M	T	W	T	F	S
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May.	S	M	T	W	T	F	S
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June.	S	M	T	W	T	F	S
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July.	S	M	T	W	T	F	S
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Aug.	S	M	T	W	T	F	S
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Sept.	S	M	T	W	T	F	S
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Oct.	S	M	T	W	T	F	S
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Nov.	S	M	T	W	T	F	S
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	24	25	26	27	28	29	30

Dec.	S	M	T	W	T	F	S
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	16	17	18	19	20	21	22
	23	24	25	26	27	28	29
	30	31	..	..	..	..	..

Eclipses during 1883.

Moon, Oct. 15-16. Partially visible in United States.

Moon, April 22. Visible on Pacific coast only.

Sun, May 6th. Invisible in United States.

Sun, October 30. Visible on parts of Pacific coast.

Morning and Evening Stars.

Mercury, Evening Star, January 21, May 14, and September 10; and Morning Star, March 3, July 2, and October 22.

Venus, Morning Star till September 20; Evening, rest of year.

Jupiter, Evening, till July 5;

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Bread, Biscuits, Muffins, &c.

Corn Meal Flapjacks.—One quart boiling milk, two cups Indian meal—white. That known as "corn flour" is best.

Virginia Beaten Biscuits.—Two quarts of flour, one tablespoonful lard one teaspoonful soda, half teaspoonful salt; mix with cold water, and beat well

Rice Muffins.—Take one cup of cold boiled rice, one pint of flour, two eggs, one quart of milk, one tablespoonful of butter, and one teaspoonful of salt; beat very hard and bake quickly.

Muffins.—One-half cup butter, one-half cup sugar, two cups milk, three tablespoonfuls yeast powder rubbed thoroughly into a scant quart of flour, and a little salt; bake in muffin rings.

Sally Lund.—One pint sifted flour, one cup white sugar, one scant cup butter, one cup milk, three eggs, two teaspoonfuls cream tartar, one cup soda, a little salt. Stir all together; bake twenty minutes.

Waffles.—One quart sweet milk, nine well-beaten eggs, two tablespoonsful of butter, a teaspoonful of soda dissolved in the milk and strained, and two of cream tartar sifted with the flour. Make the batter as thick as pound cake batter.

Corn Brea ".—Four eggs, two cups sour milk, two cups sweet milk, three tablespoonfuls sugar, one teaspoonful soda, lard size of hen's egg, which must be melted before mixing, one teaspoonful salt, corn meal to make batter thin enough to pour. Bake in hot, quick oven.

Boston Brown Bread.—Three and three-quarters cups Indian corn meal, two and one-half cups of rye meal, (not flour), two-thirds cup of molasses, one quart milk (either sweet or sour), two even teaspoonfuls soda, dissolved in the milk; steam in the pudding boiler five hours; take off the cover and set in till morning.

Flannel Cakes, without Eggs.—Two cups white Indian meal, two quarts milk, one-half cup yeast, flour for good batter, boiling water, a little salt. Scald meal with a pint boiling water; stir in the milk, and strain through a cullender; then add the flour and yeast. Cover and let the batter stand until morning. Salt, and if at all sour, stir in a little soda.

Corn Cake.—Three eggs whipped light, yolks and whites separately, two cups sour milk or buttermilk, three spoonfuls melted butter, one teaspoonful of soda dissolved in boiling water, one tablespoonful white sugar, one small teaspoonful of salt. Corn meal enough to make a rather thin batter. Bake in a shallow pan or in small tins, thirty minutes in a hot oven.

Southern Batter-Bread or Egg-Bread.—Two cups white Indian meal, one cup cold boiled rice, three eggs well beaten, one tablespoonful melted butter, two and a half cups of milk, or enough for soft batter, one teaspoonful of salt, a pinch of soda. Stir the beaten eggs into the milk, the meal, salt, butter, last of all the rice. Beat well three minntes, and bake quickly in shallow pan.

Vienna Bread.—Two pounds sifted flour banked around pan, one-half pint milk, one-half pint of water; mix a thin batter, quickly add one-half pint milk, in which has been dissolved one-half ounce salt and seven-eighths ounce compressed yeast; leave remainder of flour against side of pan; cover and keep free from air forty-five minutes; then mix in rest of the flour until dough leaves side and bottom of pan. Let stand for two and a half hours. Divide into one-pound pieces. Subdivide into twelve pieces. Fold corner of each piece to centre, turn over to rise for thirty minutes. Put in hot oven, bake twenty minutes.

CASTORIA.

IN USE OVER THIRTY YEARS!

A Practically Perfect Preparation

For Infants and Children.



BABY CRYING FOR CASTORIA.

The exceptional favor which this invaluable article has met, is because, 1st: its standard of excellence is always maintained; 2d: its effects are quickly seen, and 3d: Mothers have confidence in it.

More than thirty years ago Dr. SAMUEL PITCHER, an eminent physician, still living at Hyannis-Mass., hit upon a **Prescription for Children,** which rapidly attracted attention beyond his field of practice. In order to supply, physicians and patients at a distance with his preparation, and to insure its uniformity, he personally selected the ingredients and compounded them himself; finally, he gave to the preparation, the name of "**Castoria.**"

A list of its ingredients accompanies every bottle, so that mothers know what they are giving their children. These constituents are, the therapeutic properties of Pumpkin Seed, Senna, Mint, Anniseed, Oil of Wormwood, Bi-Carb. of Soda, and Clarified Sugar, flavored with Wintergreen. All are well known and harmless. No mineral, **morphine or other narcotic property. Their effects are,** Anodyne, (soothing), Digestive, gently Cathartic, Carminative, (for colic, flatulency and diarrhœa), Anti-febrile, (for allaying fevers), Antispastic, (resisting convulsions), and Anthelmintic, (for worms).

Crying and sleepless children and **careworn mothers** are too frequently heard and seen. **Castoria removes the causes** of fretfulness. We have never known a mother to use it who did not recommend it to her neighbors. In this manner its reputation has extended around the globe, carrying health and blessings into millions of homes.

Fish, Meats, and Oysters.

Stuff Veal, Beef Hearts, etc.—Two cups of bread crumbs, one-half cup of chopped pork, one-half lemon peel, grated; little lemon juice, thyme, herbs, &c., to flavor. Same for roast turkey, &c.

Oyster Stew.—Put one quart oysters, in their own liquor, on fire. The moment they begin to boil, skim oysters out and add to the liquor half pint of hot cream, salt, pepper, and mace to suit. Skim well; remove: add to it the oysters. and add one and a half ounces butter. Serve hot, with toast or crackers.

To Bake Fish.—Do not remove head or tail. Stuff. Sew, or wind a string around the fish. Lay pieces of sliced pork across top. Sprinkle with water, pepper, salt, and bread crumbs. Pour hot water into pan. Baste often while baking. Serve with drawn butter sauce. If not frequently basted the fish will be too dry.

To Cook Fillet of Beef.—It is the under side of the loin. Remove skin and fat, take out the bones. After trimming and larding, put into pan, in bottom of which are some small pieces of pork and beef suet. Sprinkle with salt and pepper. Add one cup of water. Bake in hot oven thirty minutes Baste often, with hot water.

Fried Oysters.—Take large-sized; drain; sprinkle with salt and pepper, and cool for twenty minutes. Then roll each one separately in bread crumbs; then in between eggs and milk; then again season and again mix with bread crumbs. Put into boiling hot lard. Remove and serve as soon as brown. Season with butter, salt, pepper, and any acid sauce.

To Boil Fish.—Except salmon; place in an iron kettle with salted *cold* water. Add a little vinegar or lemon juice. Boil gently, not to break. Remove from water as soon as thoroughly done, and drain before the fire. A little onion, parsley, carrots or cloves, with other seasoning, adds to flavor and appearance. SAUCE—Drawn butter with hard-boiled egg sliced.

Chicken Fricassee.—Take two chickens, cut up, and lay them in skillet, with two slices of lean ham, two small eschalots, and a few blades of mace. Then season fowls with pepper and salt. Add a little water. When about half done, add half a pint of cream and a lump of butter the size of a walnut, rolled in flour. Keep the fricassee constantly stirring till done.

Broiled Steak.—Grease the gridiron with pork or suet. Have it hot. Put on the steak over hot coals. Cover. In a moment when steak is covered, turn it over. Watch, and turn frequently. Do not let out juice by sticking fork in middle. Remove to a hot platter. Sprinkle well with salt and pepper, and butter well. Set platter into oven a few moments, to let butter soak well in. Serve hot. The juice of a good steak is inside of it—not a gravy in the dish.

To Cure Hams.—One ounce saltpetre to each ham; one pint pure molasses to one pound of saltpetre; quarter pound salt to every pint of molasses. Heat the mixture until it nearly boils, and while hot rub it in the meat well, especially around the bones. Let hams lie one week; then place them in a strong salt brine three weeks; remove, and smoke eight hours in fresh water; hang and dry two weeks; smoke three to five days according to size. Then wrap up in strong tar paper, and tie close. Then tie in cotton cloth bags. Separate the paper from the cloth by stuffing in shavings or sawdust. Hang near the roof.



SMILING BABY.

What Thousands of Disinterested Persons Say.

"**Castoria** has a wonderful sale with us. It is superseding all other remedies."
E. WILDER & SON,
Pembroke, Me."

"If you could hear the Kentucky women praise **Castoria**, it would do your heart good. No more Castor Oil or Soothing Syrup for our babies."
GREEN V. HOLLAND,
Clover Bottom, Ky."

Baby's Blessing.

For darling babies, what's the best,
To bring them health, give mothers rest;
'Tis Castoria.

What gives our Children rosy cheeks,
What cures their fevers, makes them sleep;
'Tis Castoria.

When Babies fret and cry by turns,
What cures their colic, kills their worms,
But Castoria.

When curdled milk their stomachs sour,
What makes them well within an hour;
'Tis Castoria.

What quickly cures Constipation,
Flatulency, Indigestion,
But Castoria.

Farewell then to Morphine Syrups,
Castor Oil and Paregoric, and
Hail Castoria.

A Clergyman says:

"I have used **Dr. Pitcher's Castoria** in my family and cheerfully bear testimony of its doing all that is claimed for it.

REV. R. S. POPE, Hyannis, Mass."

Dr. Archer, an Eminent Brooklyn Physician, says:

82 PORTLAND AVE., BROOKLYN, Feb. 22, 1872.

"*Dear Sirs.*—I have families in my practice who have been using **Castoria** for different lengths of time. I have watched its effects with great pleasure. It is so well adapted to the derangements of children, that I can recommend it as superior to any other known remedy."

H. A. ARCHER, M. D."

Nothing Equal to Castoria.

COLUMBUS, CONN., May 3, 1876.

"I have a family of eight children, who have used **Castoria**, and I have never found anything equal to it. I recommend its use for children, in preference to any medicine I know. I feel it my duty to give this certificate on account of the benefits received from **Castoria.**" NORMAN P. LITTLE.

Vegetables.

Saratoga Potatoes.—Shave thin, soak in ice water thirty minutes, fry in boiling lard to light brown; drain and salt. Serve hot in folded napkin.

Cooked Cucumber.—Peal and cut into quarters. Remove the seeds. Put into salted boiling water, and boil until tender. When done, place on buttered toast and spread with butter.

Lyonnaise Potatoes.—Six potatoes, *parboiled*, and when cold, slice or cut into dice; one half onion, chopped; butter or dripping for frying; chopped parsley, pepper and salt. Add seasoning and serve dry.

Boiled Peas.—First boil the pods in a little water. Skim out the pods and put the peas in; also a little butter, cream, salt and pepper. Cook thirty minutes. When served, add the juice. A trifle of sugar assists the flavor.

Boiled Asparagus.—Place heads one way; tie in small bundles and cut off to equal lengths. Put into salted boiling water and boil until tender. When well drained arrange upon thin slice of toast. Pour over them drawn butter sauce. Cook eighteen minutes.

Spinach or Greens.—Of spinach, dandelion, cowslips, beet tops, &c. Wash thoroughly. Put into just enough salted boiling water to cover. When tender, squeeze out all the water and press through a cullender. Fry a few minutes with a little salt, pepper and butter. Serve with slices of hard-boiled egg.

Pork and Beans.—Soak one quart beans over night. Next day boil with one large onion. When nearly done, take out the onion and place beans in baking dish. In centre of the beans put half pound of salt pork, not to be fully hid. Pour in some of the water in which beans are boiled, and bake one hour.

Stuffed Tomatoes.—Get them as large and firm as possible; cut a round place in the top, scrape out all the soft parts; mix with stale bread crumbs, onions, parsley, butter, pepper and salt; chop very fine and fill the tomatoes carefully; bake in a moderately hot oven; put a little butter in the pan, and see that they do not burn or become dry.

Devilled Tomatoes.—One pint tomatoes, one hard-boiled egg—the yolk only, two tablespoonfuls melted butter, one and one-half tablespoonfuls vinegar, one raw egg whipped light, one teaspoonful powdered sugar, salt, mustard and pepper. Pound the boiled yoke, rub in butter and seasoning. Beat light, add vinegar, heat almost to a boil. Stir in the beaten egg until the mixture thickens. Set in hot water while you cut the tomatoes in thick slices. Broil over a clear fire Lay on a hot chafing dish, and pour hot sauce over them.



Baby's Appeal.

"What makes I cry and folks say Ize naughty?"
Cause stomach ache, and sour in my mouffy;
Cause, too, can't sleep, and worms bite ze belly;
"Fever," za say, feel like I was jelly.
Guess your babies cry, Dick and Victoria,
When mamma's gone, and don't have **Castoria.**
"You're right, they fairly yell. "There, Uncle Cy;
Cousin Frank have **Castoria,** he don't cry.

Mothers Will Consider:



A STITCH IN TIME.

1st. **That no medicine** should be given to a Child without their full knowledge of its real character.

2d. **That Castoria** is purely vegetable, and that a list of its ingredients accompanies each bottle.

3d. **That they are** familiar and harmless, and form the best possible remedy for children.

4th. **That Castoria** is a standard prescription of a distinguished physician (Dr. Samuel Pitcher) as the result of thirty years' observation and practice.

5th. **That Castoria** may be given by any one and without change of diet; that it is superior in its effects to Paregoric, Morphine Syrups or Castor Oil, without being **dangerous** or **nauseous.**

6th. **That consumers** receive **35** average doses for **35** cents—or **one cent** a dose; the bottle contains **900** drops of concentrated extract, which gives 90 doses of 10 drops each, 35 doses of 25 drops, etc.

7th. **That being possessed** of such a reliable remedy, much **wakeful weariness** may be avoided, the **children** kept robust and **cheerful**, and the **mother** enabled to obtain her allotted **rest.**

A Physician Who Knows.

ROYERTON, IND., June 14, 1871.

"I have used **Castoria** and can speak highly of its merits. It is pleasant and harmless, and wonderfully efficacious." A. J. GREEN, M. D.

Uses it in His Practice.

CORNWALL, LEBANON CO., PA., March 17, 1873.

"I use **Castoria** in my practice, and take pleasure in **recommending it to the profession** as a safe, reliable, and agreeable medicine. It is pleasant and superior to Castor Oil. E. A. ENDERS, M. D.

A Prophet, even in His Own Country.

1057 SECOND AVE., NEW YORK, April 8, 1872.

"I use **Castoria** in my practice, and find it specially adapted to affections of children and females, requiring an aperient or cathartic. Its agreeable flavor does away with the nausea produced by many medicines.

ALEX. ROBERTSON, M. D.

What an experienced Nurse Thinks.

"**Castoria** causes no distress or pain. I have a four weeks' baby now in charge, with whom a quarter to a half teaspoonful of **Castoria** acts like a charm. No mother should be without **Castoria.**"

MRS. E. C. GILDERSLEEVE, 402 Atlantic Ave., Brooklyn.

Puddings.

Minute Pudding.—Take 6 eggs, 2 spoonfuls sugar. 1 cup flour, a lump of butter large as an egg, and half a nutmeg; you may add, if you like, a half pound of raisins; mix well and bake quick.

Plain Suet Pudding.—1 pound flour, 4 ounces beef suet, a pinch or two of salt, ½ pint of water. Chop the suet *very* fine, and mix it with the flour; work the whole into a paste. Tie the pudding, rolled in the shape of a bolster, in a cloth, and boil 3 hours.

Rolly-Polly Pudding.—Make a plain suet paste, roll it out thin, and spread the jam evenly over it, leaving a space of an inch all round, or the jam will run out. Roll it in the shape of a bolster, tie it in a floured cloth, and put it into a saucepan of boiling water for 1½ hours.

Batter Pudding without Eggs.—6 spoonfuls of flour, 1 quart milk, ½ teaspoonful salt, 2 of ginger, 2 of tincture of saffron, a few raisins and currants. Mix the flour with a small portion of the milk, then add the remainder of the milk, salt, grated ginger, and saffron; mix all together and boil one hour. Raisins or currants may be added.

Cottage Pudding.—3 eggs well beaten, 1 pint sweet milk, ½ teacup flour mixed dry with one teaspoonful yeast powder, lump butter the size of a walnut; bake 20 minutes in quick oven; serve hot. Sauce for same—1 teacup sugar, 1 tablespoon corn starch, ½ teaspoonful tartaric acid, ½ teacup of water; boil together. If the corn starch is mixed first dry with the sugar, it will not lump.

Corn Starch Pudding.—Boil 1 quart of milk, then beat the yolks of 4 eggs with 4 spoonfuls corn starch and a little milk; stir into the boiling milk; let it boil up once, and turn into a pudding dish; then beat the whites of the eggs to a froth and add 4 spoonfuls of powdered sugar; cover with the mixture, and set in the oven and brown lightly. Flavor with vanilla, lemon, etc. The frosting is improved by adding a flavor to it.

Bread Pudding.—1 quart of milk, 4 eggs—the whites of 3 more for *meringue*—2 cups very fine dry bread crumbs, 1 spoonful melted butter, 1 teacupful sugar, juice and half the grated peel of 1 lemon. Beat eggs, sugar and butter together. Soak the crumbs in the milk and mix well. Season, and bake in greased dish. When almost done, cover with a *meringue* made of the whites of 3 eggs and a little powdered sugar. Eat cold.

English Tapioca Pudding.—1 cup tapioca, 3 pints fresh milk, 5 eggs, 2 spoonfuls butter, 1 cup sugar, ½ pound raisins, seeded and cut in half, half the grated peel of 1 lemon. Soak tapioca 1 hour in a pint of the milk; pour into jar; set in a pot of warm water and bring to a boil. When tapioca is soft all through, turn out to cool somewhat, while you make the custard. Beat the eggs very light; rub butter and sugar together; mix all with the tapioca, the fruit last. Bake in buttered dish one hour.



Good Babies.

'Tis a jolly day from East to West,
For children thrive, and mothers rest,
The darling girls all named Victoria,
And with the boys they have **Castoria,**
It is a fact, there is no "may be,"
A mother's milk can't save the baby,
While sweet **Castoria** digests their food,
Gives them health and makes them good.

CRYING BABIES.



CRYING BABY.

Babies do not cry for fun. They generally cry from distress of the stomach or bowels, caused by undigested food. This creates flatulency, colic, or constipation. It makes them fretful and destroys their dispositions. Castoria assimilates the food, regulates the stomach and bowels, destroys Flatulency, and is as harmless and pleasant as goat's milk.

Castoria relieves troubles caused by **teething.**
Castoria is **pleasant to take** and is **not narcotic.**
Castoria prevents vomiting **Sour Curd,** and cures **wind colic.**
Castoria contains neither **mineral, morphine,** nor **Alcohol.**
Castoria allays **feverishness** and **destroys worms.**
Castoria cures **constipation, flatulency** and **diarrhœa.**
Millions of delighted mothers pronounce **Castoria** the most satisfactory article ever used. It is good in the morning, admirable during the day and unequaled **at night,** when the system requires rest.

OH, MY BACK!

What is it cures Rheumatic Pains,
And limbers up severest Sprains?
Why, **Centaur Liniment.**

'Tis naught we hear from West to East,
For curing man, befriending beast;
But, **Centaur Liniment.**

Centaur Liniment is the most prompt and efficacious external remedy ever devised by man. It is used in immense quantities among all civilized peoples, because it has been found to be an **Instantaneous** Pain Reliever—**as quick as Chloroform.**

Dessert.

Ice Cream.—1 quart of cream, 1 pint of milk, 1 cup of sugar; flavor to taste. Beat the cream to a froth; stir in the milk and sugar thoroughly; freeze, and pack for 2 hours.

Frosting with Gelatine.—Dissolve a large pinch of gelatine in 6 tablespoonfuls of boiling water; strain, thicken with sugar, and flavor with lemon. Enough for two cakes.

Italian Cream.—1 pint cream, ½ pint of milk, 1 cup sugar, 1 cup wine, to be whipped ½ hour; ½ box gelatine, dissolved in ½ pint water; mix with other ingredients. Use milk in place of cream, if cream cannot be obtained.

Blanc Mange.—1 quart milk, 1 ounce gelatine, sweeten to taste; put on the fire, and keep stirring until it is all melted, then pour into a bowl and stir until cold; season with vanilla; pour into a mold, and put into a cool place to stiffen.

Charlotte Russe.—½ package gelatine, dissolved in 1 tumbler milk; stir in 1 quart cream, 1 teacupful sugar, 1 teacupful extract vanilla. Scald when cold, beat for 30 minutes, then pour into a bowl of mold, lined with sponge cake. It is best to let it cook in pan of boiling water.

Icing for Cakes.—To a ½ pound of fine sifted sugar, put the whites of 2 eggs, beaten with a little orange-flower water or simple water, and strain. With this wisp the sugar till it is quite smooth. Lay the icing equally over large cakes with a flat spoon. Large cakes should be cold when iced.

Frosted Peaches.—12 large rich peaches, free-stones, whites of 3 eggs, whisked to a standing froth, 2 spoonfuls water, 1 cup powdered sugar. Put water and beaten whites together; dip in each peach when you have rubbed off the fur, and rolled in powdered sugar, Set carefully on the stem end, upon white paper, laid on a waiter on a sunny window. When half dry, roll again in sugar. Expose to the sun and breeze until dry, then put in cool, dry place until ready to arrange in glass dish for table.

Pear and Quince Marmalade.—2 dozen juicy pears, 10 fine quinces, juice of 3 lemons, ½ pound sugar to every pound of fruit after it is ready for cooking; a little cold water. Pare and core the fruit and throw into cold water while you stew parings and cores in a little water to make the syrup. When boiled to pieces, strain off the liquid; when cold, put in the sliced fruit and bring to a fast boil. It should be thick and smooth before the sugar and lemon-juice go in. Cook steadily an hour longer, working with a wooden spoon to a rich jelly. When done, put into small jars while warm, but do not cover until cold.

Vanilla Cream Puffs.—1 cup of boiling water, 2 spoonfuls butter, 1 cup prepared flour, 2 eggs beaten well, 1 cup powdered sugar and whites of 2 eggs, for icing; 1 pint cream whipped with a little sugar, vanilla seasoning in cream. Heat and add 1 spoonful butter. Take from the range, turn out and beat in the eggs. Put upon a greased tin in spoonfuls; take care not to let them touch. Bake quickly. When cold, cut a round piece out of the bottom with teaspoon, scrape out most of inside. Fill cavity with whipped cream into which you have beaten 2 spoonfuls of icing; fit back the piece taken from the bottom.

Apple Truffles.—1 doz. apples, 1 large cup of sugar for custard, 1 smaller for apples, 1 scant quart rich milk, 4 eggs, juice and half the grated peel of 1 lemon, 1 pint cream, whipped with a little powdered sugar. Slice apples, put them in jar; cover and set in a kettle of warm water. Bring to a boil; cook gently until tender and clear. Beat to a pulp, sweeten with the smaller cup of sugar; add lemon-juice and rind, and put into a glass dish. Make a custard of milk, sugar, and eggs; boil until it thickens, then let it get perfectly cold. Cover the apples with it. Must be stiff, to prevent rising the custard. Lastly, pile the whipped cream over all.

CENTAUR LINIMENT.

THE MOST

Powerful, Penetrating, Pain-relieving

REMEDY KNOWN TO MAN.



The **scarred**, the **lame**, the **crippled** and the **pain-stricken** everywhere seen, show that remedies which cure are few.

This preparation has stood the test of time. By its almost **instantaneous** pain-relieving power, it has found lodgment among all peoples around the earth, and its popularity, like that of the fabled Centaurs, increases yearly.

If you have **Rheumatism, Sciatica,** or **Neuralgia,** or a **weak back,** you want to be cured. **Centaur Liniment** will cure you,

If you are **burned** or **scalded,** you want relief from pain, and to prevent **a scar for life. Centaur Liniment** will relieve the pain, and it will prevent a scar.

If you have **sprained** a joint or **wounded** the flesh, or **strained** a **cord** you want to avert becoming a **cripple. Centaur Liniment** will always allay the inflammation, limber the joint, heal the wound and prevent lameness.

☞ Remember that Rheumatism, Neuralgia, Lumbago, Sciatica and Tic-Douloureux, are not purely External ailments; but proceed partially from coagulated fibrine and disturbance of the Nerve fluid. When these complaints are attended by loss of appetite, chills, fever, **redness of the skin, sour perspiration,** sweating, or **debility,** an internal ante-fibrinous nervine, like **Ash-Tonic,** should be used with the Liniment.

Neuralgia--A Remarkable Case.

800 Eighth Ave., New York, Aug. 20, 1874.

"*Dear Sir*—In 1849 I contracted a severe cold. I have **suffered everything but death,** as the pain spread from my head all over my person, and Rheumatism and Erysipelas set in. A part of the time **I could not walk.** Dr. Peaslee has attended me **for eight years.** I have had other doctors and have **spent all my money,** Not all the doctors and all the remedies have done me as much good as I have received from **one dollar's worth of Centaur Liniment.** It has relieved my pain, and the swellings are rapidly disappearing."

MRS. LAWRENCE KIRBY.

Croquettes, Pates, etc.

Stuffed Tomatoes.—Prepare some bread crumbs with minced onions, fried in butter; pepper and salt. Scoop out a place on top of the tomato in which place the stuffing.

Fish Croquettes.—Any cold fish—boiled, baked, or fried—from which all fat, bones, and skin have been removed, chopped fine. One-third as much mashed potato rubbed to a cream with a little melted butter.

Corn Meal Croquettes.—¼ lb. granulated sugar; ⅛ lb. corn meal, and ⅛ lb. wheat flour, and the same of butter with a little grated lemon peel. Mix to a paste; roll out thin; cut into forms and bake on tins. Serve with powdered sugar over them.

Pates of Chicken or other Meat.—Line small *pate*-pans with good puff paste, let this get crisp in a cool place, and bake in a brisk oven. Stir minced chicken, well-seasoned, into a good, white sauce, heat through, fill the shells, set in the oven to brown *very* slightly, and serve.

Potato Croquettes.—Season cold mashed potatoes with pepper, salt, and nutmeg. Beat to a cream, with a tablespoonful of melted butter to every cupful of potato. Add two or three beaten eggs and some minced parsley. Roll into small balls; dip in the beaten egg, then in bread crumbs, and fry in hot lard.

Rice Croquettes.—1 teacup of rice, boiled in a pint of milk and a pint of water; when boiled and hot, add a piece of butter the size of an egg, 2 spoonfuls sugar, 2 eggs, juice, and grated peel of one lemon; stir this up well; have ready the yolks of 2 eggs beaten on a plate, cracker crumbs on another; make the rice in rolls and dip in the eggs and crumbs; fry them in butter; serve hot.

Chicken Croquette—Minced Fowl or Meat—About one-quarter as much fine bread crumbs as meat; 1 egg, beaten light, to each cupful of minced meat; gravy enough to moisten the crumbs and meat, pepper and salt, and chopped parsley to taste; yolks of 2 hard-boiled eggs, rubbed fine, added to the meat. Mix into a paste. Make, with floured hands, into rolls, or balls, roll in flour until well coated, and fry, a few at a time, in nice dripping, or a mixture, half lard and half butter. As you take them out, lay in a hot cullender, that every drop of fat may be drained off. Serve in a heated dish, and garnish with cresses or parsley.

Crying babies murder sleep; but there need be no crying babies where CASTORIA is used.

What is more disgusting than pimples and festering sores upon the face and neck? CENTAUR LINIMENT is a perfect cure. Ladies should not forget this.



Babies of Maumee.

Potatoes they grew small,
And they ate them tops and all
In Maumee;
The babies kicked and squalled,
And mothers spanked them all
In Maumee;
Castoria's cured them all,
No babies now that bawl
In Maumee



Americans

Use **Centaur Liniment** for Boils, Bruises, Burns, Chilblains, Cuts, Ear-Ache, Felon, Itch, Lumbago, Mumps, Neuralgia, **Pain in Back,** Pimples, Poisonous Bites, Rash, **Rheumatism.** Salt Rheum, Scurvy, **Scalds,** Sciatica, Stiff Joints, **Strains,** and Swellings, also for **Sprains,** Kicks, Galls, **Spavin,** and Scratches upon Horses.

His Wife Fell on the Ice.

"* * * My wife received injuries by falling on the ice, which threatened to make her bedridden for life Dr. ——— had been in daily attendance, but did not succeed in limbering the useless parts. I quietly applied the **Centaur Liniment,** which took down the swelling in one night. My wife is entirely well JASPER WESTERFIELD, 238 Wyckoff St., Brooklyn.

Bad Case of Inflammatory Rheumatism.

188 Atlantic Ave., Brooklyn, July 17th, 1877.

"* * * For a long time I have been a great sufferer from Inflammatory Rheumatism, for which I could find no relief, until I tried the **Centaur Liniment.** In one week's time I was able to walk without pain—something new to me for years. * * * I feel that I am to be restored to health and relieved of suffering. My thanks for the **Centaur Liniment** cannot be expressed."

Mrs. E. EDWARDS.

Leg Saved from Amputation.

The remarkable case of R. F. Stobo is familiar to the profession through the Medical Journals.

Office of the Anchor Line Transp. Co.,
New York, Sept. 11, 1877.

"Three years ago I was a terrible sufferer from **Inflammatory Rheumatism.** It settled in my right leg and foot. For **seventeen weeks** I was in agonizing pain, helpless, and reduced to a skeleton. I had the best medical attendance **by Geo. E. Belcher, M. D.,** of 43 E. 21st Street. After the most careful attendance (**Dr. Parker** was also consulted), it was considered that **my foot must be amputated** at the ankle. I demanded delay before submitting to this ordeal, determined that, if **compelled to lose my leg;** it should be taken off at the knee.

"Fortunately, at this crisis, I was advised to use **Centaur Liniment.** From the first day's application, I experienced sensible relief. Constant use of the Liniment, in connection with my medicine, **saved my leg.** It effected a **perfect cure** in about six weeks' time. I have been able to attend to my business, which is mostly out of doors, **regularly ever since, although I continue to use the Liniment at intervals. I write this with a feeling of gratitude that no one but myself can understand."** R. F. STOBO, 166 W. 21st Street.

Eggs.

Boiled Eggs.—Slip the eggs off the spoon gently into boiling water. Boil for soft eggs, 3 minutes; for white set, 4 minutes; hard eggs, 6 minutes.

Poached Eggs.—Into simmering, well-salted water, carefully drop, so as not to break, 1 egg at a time. Dip water from the side upon eggs. Remove before hard, upon separate pieces of thin hot buttered toast.

Omelette—6 eggs. 1 cup of milk, 1 table spoonful of flour, a pinch of salt. Beat the whites and yolks separately. Mix the flour, milk, and salt, add the yolks, then add beaten whites. Have a buttered spider, *very hot;* pour in. Bake in a quick oven five minutes.

Shirred Eggs.,—6 eggs, 5 tablespoonfuls gravy—from poultry is best—enough fried toast to cover bottom of a flat dish; a very liitle grated cheese, 1 teaspoonful butter. Melt the butter in a frying pan; when hot, break into this the eggs. Stir in gravy, and season; stir quickly and well up from the bottom, until the whole is a soft, yellow mass. Have ready in a flat dish the fried toast. Heap the shirred eggs upon this and serve before it hardens.

Scalloped Eggs.—6 eggs, 5 spoonfuls minced ham, a little chopped parsley, a very little minced onion, 3 spoonfuls cream, and 1 of melted butter. Season to taste. ½ cup of bread crumbs moistened with milk and a spoonful of melted butter. Line bottom of a small deep dish, well-buttered, with soaked bread crumbs; put upon these a layer of chopped ham, with the onion and parsley. Set in the oven, covered until smoking hot. Beat the eggs to a stiff froth; stir in the cream and a spoonful of melted butter; pour upon the ham. Put the dish, uncovered, back into the oven, and bake until the eggs are "set."

Baby's Petition.

Life is restless, days are fleeting,
Children bloom, but die in teething;
Warning take all friends and mothers;
Watch the precious girls and brothers;

Read the home life of Victoria,
Children nine, all had **Castoria**;
No sleepless nights by baby squalling,
Like larks they rise in early morning.

Cured of Rheumatism when 67 Years Old.

Town of West Windsor, County of Easton, State of Mich. } *ss.:*

Riley Hance, on his oath says: "That for the last ten years he has been severely afflicted with the Rheumatism, and has been for the last six years entirely helpless, insomuch that he could hardly move, and had given up all hopes of ever being helped. And deponent further says that about five months ago, he commenced the use of Centaur Liniment, which has produced wonderful results and that now he feels almost as well as ever. Considering my advanced age, 67 years, I think the result a miracle."

RILEY HANCE.

Subscribed and sworn to before me, this 10th day of December, A. D. 1875,

LEONIDAS McQUOWN, *Justice of the Peace.*

Englishmen.



Use **Centaur Liniment** for Gout, Sciatica, Lumbago, Tic-Douloureux, Neuralgia, **Nervous Headache,** Mumps, Quinsy, Sore Throat, Wens, Ulcers, Scalds, Burns, External Piles, Contracted Cords, Wounds, Sores, Stiff Joints and **Lameness,** from whatever cause, upon either **man** or **beast.**

The Centaur Liniment in England.

CHESTER, April 21st, 1881.

J. M. RICHARDS & Co., London :

"*Gentlemen :*—We are nearly pulled out of our place for **Centaur Liniment.** Send the amount of our order immediately."

Respectfully, GRIDLEY & SON.

Centaur on the Canal.

"*Gents :*—I have used a good many bottles of the **Yellow Centaur Liniment** on my canal horses. Its effects are very fine. It has been worth many hundred dollars to me. Please to send me some of your circulars and Centaur Bank Bills. I will distribute them with pleasure." A. S. GIBSON, Mohrsville, Pa.

Eight Years Sick of Palsy

"*Dear Sir :*—I am thankful for the **Centaur Liniment,** it has done me good—so much so that I feel like a new woman. My lameness is from Palsy of eight years' standing. I write with my left hand. I can hobble through the house and help tend the office; but I think, with God's blessing for your Liniment, there will be another way for me." JANE PHILLIPS.

PHILLIPS MILLS, INDIANA CO., PA., Nov. 4th, 1878.

Threw away his Crutches and Swore upon the Holy Bible.

BELFAIR COURT HOUSE, VA., March 16th, 1876

"*Gents:*—I had a sore leg for six years, extending from the knee to the ankle. It maturated constantly, and I could only **walk with a Crutch.** I tried many remedies cnd doctors. They were useless to help me. A friend invested for me one dollar in **Centaur Liniment ;** the effect of those two bottles was to stop the discharge and limber the joints, so that I **laid aside my crutches.** I sent for more **Liniment,** and used it until I was **entirely cured.** I feel it a pleasant duty to make this statement for the benefit of others."

Respectfully, JACOB BYRD.

STATE OF VA., COUNTY OF STAFFORD, *ss.:*

"I hereby certify that Jacob Byrd is a well known citizen or this county, and that I am personally acquainted with the facts certified to by him.

"Given under my hand and seal this 25th day of March, 1875."

G. W. MEEDEN, *Justice of the Peace.*

Pies and Cakes.

Tea Cake.—1 pint new milk, 2 pints flour, 2 eggs, 2 spoonfuls butter, 1 ditto soda, 1 ditto cream tartar.

Cookies.—3 cup butter, 1 cup sugar, ¼ cupful milk, 1 egg, 1 teaspoonful soda dissolved in the milk, 4 cups flour.

Transparent Pie.—3 cups white sugar and ¾ cup butter; 4 eggs, well-beaten; mix, bake in one lower crust. Above is for two pies.

Gingerbread.—1 cup molasses, 1 cup butter, 2 cups sugar, 1 cup sour milk, 4 eggs, 3 cups flour, 1 tablespoonful ginger, and 1 teaspoonful soda.

Bread Cake.—Break the bread in small pieces, and soak in cold milk; when soft add 1 teaspoonful saleratus, 1 of salt, and flour for a good batter.

Coffee Cake.—1 cup brown sugar, 1 cup butter, 1 cup strained coffee, 1 cup molasses, 3 eggs well beaten, 1 lb. raisins, 2 cups flour, 2 teaspoonfuls baking powder.

Cider Cake.—2 cups sugar, 1 cup butter, 5 eggs, 1½ cups cider, with 1 teaspoonful soda dissolved in it; spice to taste; 4½ cups flour, 2 cups fruit.

Silver Cake.—½ cup butter, 2 cups sugar, the whites of 8 eggs, ¾ cup milk, 2½ cups sifted flour, ½ teaspoonful soda, 1 ditto cream tartar, 1 spoonful essence of almond.

Jumbles.—1 cup sugar, 1 of good butter rubbed to a cream, ½ cup sour cream, 1 well beaten egg, 1 teaspoonful soda dissolved in a very little hot water; flavor with nutmeg; sifted flour enough to make a soft dough or batter.

Plain Fruit Cake.—1 cup sweet milk, 1 cup brown sugar, ½ cup molasses, ½ cup butter, 3 cups flour, ½ pound raisins, 1 cup currants, 1 teaspoonful salt, 1 spoonful cloves, 1 ditto cinnamon, 1 nutmeg, 2 eggs well beaten, 2 spoonfuls baking powder.

Wedding Cake.—1 pound flour, 1 lb. brown sugar, 1⅛ lbs. butter, ½ lb, candied citron, 4 lbs. currants, 4 lbs. raisins, (stoned or chopped), 9 eggs, 1 spoonful each ground cloves, cinnamon, mace, nutmeg, and 3 gills brandy. Fruit should be rolled in flour before straining in. This cake will keep until the youngest daughter is married.

Strawberry Shortcake.—1 cup powdered sugar, 1 spoonful butter rubbed into the sugar, 3 eggs, 1 cup prepared flour, 2 spoonfuls cream. Bake in jelly-cake tins. When quite cold, lay between the cakes nearly a quart of berries. Sprinkle each layer lightly with powdered sugar, and strew the same thickly over the upper cake. Eat while fresh.

Jelly Cake.—Beat 3 eggs well, the whites and yolks separately; take a cup of fine white sugar and beat that in well with the yolks, and a cupful of sifted flour, stirred in gently; then stir in the whites, a little at a time, and a teaspoonful of baking-powder and 1 spoonful milk; pour it in three jelly cake plates, and bake ten minutes in a well-heated oven; when cold, spread with currant jelly, place each layer on the other, and sift powdered sugar on top.

Mince Pie.—4 pounds lean cold boiled meat, 9 pounds apples, 1½ lbs. suet; chop fine; 3 lbs. raisins, 2 lbs. currants, ½ lb. fine sliced citron, 5 lbs. sugar, 3 teaspoonfuls ground cloves, 10 ditto cinnamon, 5 ditto mace, 1 ditto black pepper, 6 spoonfuls salt, 1½ quart cider, ½ quart vinegar mixed with one quart molasses. Mix all, and add juice of grated rinds of 2 lemons. Or, in place of cider, vinegar and molasses, 1 quart sherry and 1 pint brandy. Keep meat in stone jars for some time. Add more liquor, when making pies.

The Chinese,



Mongolians and **Japanese** use the celebrated **Centaur Liniment** for Compressed Muscles, **Corns,** Opium Dizziness, Stiff Joints, Cramps, Wounds, **Weak Back**, Pain in the Side, Eruptions, Contusions, **Burns**, Cuts, Bruises, Rheumatic Affections, and **Lameness of all kinds.** The great Blood Purifying remedy, **Ash-Tonic**, should never be omitted for Strengthening the System.

Bitten by a Kentucky Horse.

"In 1875 I was traveling agent for Wilson, Peter & Co., Louisville, and was severely bitten by my horse. Having a sample of the **Centaur Liniment** in my wagon, I had it applied. Myself and those who assisted me were surprised at the speedy affects. * * * I consider it the best external medicine ever made."

JEFFERSONVILLE, IND., May 2, 1878. ISAAC BRINKWORTH.

Sciatica Cured.

MARYSVILLE, O., May 19, 1873.

"*Gentlemen.*—You certainly have the most efficacious remedy I have ever seen. I have suffered with the Sciatica so that I **could not get out of the house** at times, for several years. To say that I doctored and tried remedies does not express it. When I saw the **Centaur Liniment** advertised, I went for it. I have now used three bottles, and can walk without the aid of my cane. I am improving daily." JOSIAH WESTLAKE.

Paralysis Cured on Lady 74 Years Old.

ROXANNA, SUSSEX CO., DEL., May 27, 1874.

"My mother has **suffered** terribly with Rheumatism **for sixteen years.** Of late she has been **paralyzed** on one side. No one thought she would ever be able to walk or talk again, as she is **seventy-four years of age.** She has been using the **Centaur Liniment** for a few weeks, and now she can **talk and walk** tolerably well. I think that your Liniment **deserves all the praise** it has received." REV. W. R. TUBBS.

The Turks,



Armenians, and **Tartars** use **Centaur Liniment** for Sabre Wounds, Weeping Sinews, Fever Sores, Ear-Ache, **Itch,** Eruptions of the Skin, Strains, **Sprains**, Bruises, Galls, and Contusions upon Men and Horses.

Pies and Cakes--Continued.

Cream Pie.—1 pint cream, white 1 egg, 1 spoonful corn starch, sugar and spice to taste; bake in 1 crust, made after "Pie Crust" recipe.

Maggie's Molasses Cake.—One cup molasses, cup sugar, cup sour milk, not quite cup lard and butter mixed, teaspoon soda, two eggs, flour to thicken.

Pie Crust.—1 quart flour, ½ lb. lard, ¼ lb. butter, and with water, knead until smooth; roll it out thin three times, touching it each time with the lard, sprinkling it with flour.

Crullers.—Two coffee cups of sugar, one coffee cup of milk, four eggs, six tablespoonfuls of lard, two teaspoonfuls of cream tartar, one teaspoonful of soda, flour to make stiff enough to roll; fry in boiling lard; spice to suit the taste.

Ginger Snaps.—(*Large quantity*).—1 pound butter, 2 pounds flour, 1½ pounds sugar, eggs beaten very light, 1 great spoonful ginger, 1 teaspoonful mixed cloves and cinnamon; roll as thin as wafer dough; cut into small, round cakes, and bake crisp; cool off before putting away.

Ginger Cookies.—1 cup butter, 2 cups sugar creamed with the butter, ¼ cup of milk, with a pinch of soda, 2 eggs, 1 spoonful ginger, ½ grated nutmeg, ½ teaspoonful cinnamon, flour or stiff dough; roll very thin, cut into round cakes, and bake quickly until crisp. They will keep a long time.

Eggless Gingerbread.—1 cup sugar, 1 cup molasses, ½ cup butter, 1 cup sour cream, 1 spoonful ginger, 1 teaspoonful cinnamon, 1 heaping ditto soda, dissolved in water; nearly four cups flour; mix, and bake quickly, adding the soda-water last, and beating hard for 2 minutes after it goes in.

Chocolate Cake.—2 cups of sugar, 4 teaspoonfuls butter, rubbed in with the sugar, 4 eggs, whites and yolks beaten separately, 1 cup milk, 3 heaping cups flour, 1 teaspoonful cream tartar, sifted into flour, ½ teaspoon soda, melted in hot water; bake in jelly cake tins. **Filling**—Same as for Jelly Cake.

Lemon Pie.—Grate 1 lemon, mixing juice with the grated rind, 1 cup water, cup sugar, yolks of 2 eggs, a piece of butter size of an egg, 1 slice of bread broken fine without the crust; bake with only an under crust. When done, beat whites of 2 eggs, with 4 spoonfuls sugar and a few drops lemon; spread over the top, then return to the oven to brown lightly.

Mount Blanc Cake.—2 even cups powdered sugar, ¾ cup butter, creamed with sugar, whites of 5 eggs, very stiff, 1 cup milk, 3 cups flour, or enough for good batter, 1 teaspoonful soda, dissolved in hot water, 2 teaspoonfuls cream of tartar, sifted in flour; vanilla flavoring; bake in jelly-cake tins. **Filling for same**—Whites of 3 eggs, whisked stiff, 1 heaping cup powdered sugar, 1 cocoanut, pared and grated; mix lightly together, taking care not to bruise the cocoanut; when the cakes are perfectly cold, spread between and upon them.

A Happy Family.

Pulled from the breast, squeezed from the bottle,
Stomachs will sour and milk will curdle;
Baby hallelujah all that night,
Household bumping heads in awful fright,
Don't deny, 'twas thus with Victoria,
Night was hideous without **Castoria;**
When colic left; for peaceful slumber,
All said their prayers and slept like thunder.

Germans and Russians.



Use **Centaur Liniment** for Goitre, Rash, **Pimples**, **Itch**, Ringworm, **Boils**, Felons, **Strains** and **Sprains** of all kinds. The **French**, **Spaniards** and **Italians** use it for **Freckles**, Cutaneous eruptions, **Scald Head**, Swellings, Lameness, Sore Nipples, Caked Breast, **Rheumatism**, and pains of all kinds.

The late **H. P. McGrath, Esq.,** the Lexington, Kentucky, stock grower, wrote:

"I take great pleasure in recommending **Centaur Liniment** as the best remedy I have ever tried for Strains, Galls, Splint, Spavin, Ring Bone, etc."



The Arabs and **Egyptians** use **Centaur Liniment** for Palsy, **Scrofula,** Leprosy and Wounds, and for **Galls**, **Sprains**, **Spavin**, and **poisonous bites** upon **horses** and **camels**.

Scandinavians and the inhabitants of cold climates find this Liniment a perfect remedy for **Chilblain** and **Frost-bite**. **South Americans** and the inhabitants of tropical countries use it for **Sun Scald** and the **stings** and **bites** of poisonous **insects** and **reptiles**.

The Best Authority in America.

NEW YORK, Aug. 21, 1874.

"Centaur Liniment is the best thing for Wounds, Galls and Sprains we have ever known. We keep a supply of it in our stables and have used it with great satisfaction upon our men and hundreds of valuable horses under our care.

E. PULTZ, Supt. of U. S. Express Co.
H. MARSH, Supt. of Adams Express Co.
ALBERT S. OLIN, Supt. of National Express Co.

Saved from Being Crippled for Life.

* * * * Mr. Elias Bowley was thrown from his horse, breaking one rib and so terribly bruising him that he was unable to leave his bed for several weeks. He says: "I should have died, or been a cripple for life, had it not been for the **Centaur Liniment.**" M. JOHNSON, *Postmaster.*

NOLUNCUS, AROOSTOOK CO., ME., Feb. 8, 1872.

Salads,

Cucumber Salad.—Cut into very thin slices. Put them in covered dish with pepper seeds covered with vinegar for 2 hours. Serve with Mayonnaise dressing.

Potato Salad.—2 sliced boiled potatoes, 1 teaspoonful powdered sugar, 1 spoonful oil, 1 saltspoonful made mustard, 1 ditto salt and pepper, 1 teaspoonful table sauce, 1 egg, beat white and yolk separate; 3 spoonfuls vinegar.

Bean Salad.—String and wash the beans. Put into boiling water; when tender, remove to cold water to preserve freshness. Then drain; cool for 2 hours before serving. Season with pepper, salt and vinegar. Cover. When served, drain and add salad sauce.

Chicken Salad.—Equal to full grown chicken, boiled tender and cold; 2 heads lettuce, 1 cup boiling water, 1 spoonful corn starch, wet with cold water; 1 great spoonful fat, skimmed from the liquor in which the fowls were boiled; ½ spoonful oil, ½ cup vinegar, one teaspoonful made mustard. 1 raw egg, whipped white, 2 hard-boiled eggs, ½ spoonful powdered sugar. Season to suit. Omit fat and skin of fowl. To boiling water add the corn starch, and stir in skim from cold liquid. Remove from fire and whip in the beaten eggs. Garnish.

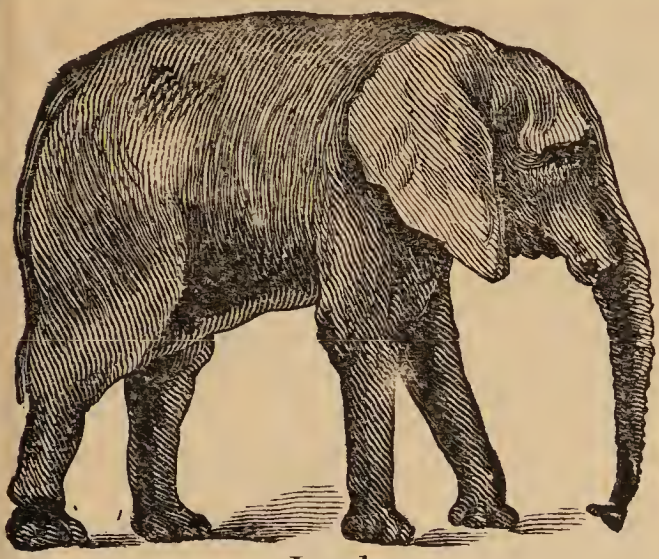
Cream Dressing for Salad.—1 cup sweet fresh cream, 1 spoonful corn starch, or very fine flour; whites of 2 eggs, beaten stiff; 3 spoonfuls vinegar, 2 best salad oil, 2 powdered sugar, 1 teaspoonful scant salt, ½ ditto pepper, 1 ditto made mustard. Heat cream almost to boiling; stir in the flour, previously wet with cold milk. Boil 2 minutes, stirring all the time; add sugar, and take from fire. When half cold, beat in whipped whites of egg. Set aside to cool. When quite cold, whip in the oil, pepper, mustard and salt, and if salad is ready, add vinegar, and pour at once over it. Especially nice for lettuce. If for chickens, use only white meat.

Cabbage or Lettuce Salad.—1 small firm head cabbage, or 3 heads lettuce, chopped or sliced fine; 1 cup sweet milk, boiling hot; a little less than a cup of vinegar, 1 spoonful butter, 2 eggs well beaten, 1 spoonful white sugar, 1 teaspoonful essence of celery, condiments and oil to suit. Heat the milk and vinegar in separate vessels. When the vinegar boils, put in the butter, sugar, and seasoning. Boil up once and stir in the chopped vegetables. To the hot milk add the eggs; cook one minute after they begin to thicken. Pour custard over salad, stir quickly, cover and set to cool suddenly. Serve cold, and garnish with slices of cold boiled eggs, cresses, or beets.

Worms are expelled, stomach-ache cured, and sour stomach and wind colic are prevented by the use of **Castoria.** It is harmless and better than narcotic syrups, paregorics or laudanum.

How Children had "Fun."

On a summer day, they went to play,
Down the road to Deacon Jones' pasture;
Dick climbed the tree, Vic looked so gay;
The hours were spent in fun and laughter,
That night, those youngsters yelled with pain,
Yes, the funny Dick and Victoria;
The gripes were of the green apple kind,
But quickly cured by **Castoria.**



Jumbo.

BARNUM

Is now the owner of over twenty Elephants, including Jumbo, from the London Zoo, and two Baby Elephants. The following is what the great showman says of **Centaur Liniment.**

438 Fifth Ave., New York, May 7, 1875.

"Among my vast troop of teamsters, equestrians, horses, camels, and elephants, there are always some which are lame, wounded, galled and strained. My doctors and veterinaries all assure me that nothing has proved so prompt and efficacious a remedy for men and animals as **Centaur Liniment.** If you could secure me a live Centaur, I will give you my check for $100,000."



The Baby.

Truly yours,

P. T. Barnum

$6,000 Thrown Away.

Germantown, Pa., April 21, 1878.

"*Gentlemen.*—You shall have mine tanks. My vrow she has been aching and sufferin' very bad mit **pains all up her back** and in both her legs for more nor 4 years. She did holler sometimes and we think was going to die. We tried 3, 4 and 5 goot doctors here and in Philadelfy. It was no goot. I take her to Turkish baths, which helps a leetle. I then take her to Germany, and bath her 5 months in Weisbaden. We comes back here, and uses very many tings. She was all the time pretty near the same. Den we hear of **Centaur Liniment.** We tried em. She git better. We keep trying em. She git well. No more rheumatiz, no more pain. **Six dollars only** did it cost to cure her complete. **Six thousand dollars** had I paid before I knoed about this great **Centaur Liniment. You has mine tanks.**"

CARLOS WILLMS.

Pickles, Jellies, etc.

Spiced Currants.—5 lbs. currants, 4 lbs. sugar, 1 pint vinegar, 4 teaspoonfuls cinnamon, 5 ditto cloves. Boil 3 hours; no pepper or salt. Delightful with venison or mutton.

Tomato Catsup.—Take 1 peck tomatoes, ¼ lb. pepper, ¼ lb. allspice, ¼ lb. white mustard-seed, 2 ounces of cloves, 6 spoonfuls salt, half gallon vinegar. Boil slowly 6 hours. Cool and then bottle.

Pickled Peaches.—Take out of free stone peaches the pits; fill with large and small mustard seeds, mixed with grated horse radish; tie up; pour on a hot syrup, made of 1 lb. brown sugar to a quart vinegar. Seal from air

Wine Jelly.—Take 1½ boxes Cox's gelatine, 1 pint cold water, juice 3 lemons, grated rind of 2; let stand an hour, then add 2 lbs. loaf sugar, 3 pints boiling water; boil 5 minutes; just before straining in flannel bag stir in 1 pint sherry wine, 6 tablespoons best brandy. Have used this receipt for 15 years and never failed.

How to Cook Cranberries.—Put 1 quart or more of cranberries to cook, with cold water to cover. Let them boil slowly for 1 hour, then strain through a sieve or fine cloth pour back in the stew pan or pot, and to every cup of juice put 1 cup of sugar white or brown. Let boil for another hour; then, before taking them up, add corn-starch to thicken to taste for a nice jelly; 1½ teaspoonfuls to every quart will be enough,

Chow-Chow.—1 peck green tomatoes, ½ peck ripe tomatoes, 6 onions, 3 heads of cabbage, 1 dozen green peppers, 3 red peppers; chop to suit; sprinkle with ½ spoonful salt. Put in course cotton bag; drain 24 hours. Put in a kettle with 3 lbs. brown sugar; ½ teacupful grated horse-radish; 1 spoonful each ground black pepper, ground mustard, white mustard, mace, and celery seed. Cover all with vinegar. Boil till clear. If yellow color is desired, add 40 ounces curry powder to each gallon vinegar, Use porcelain-lined kettle, if possible; brass or copper must not be used.

To Make Jellies of Grapes, Currants, &c.—Put the fruit in a stone jar placed in a boiler of hot water. When sufficiently softened strain through a jelly-bag; place the juice in a kettle; and allow 1 lb. sugar to pint of juice. While heating the juice, place the sugar in the oven; allow the juice to boil 20 minutes, then add the heated sugar. Let all come to a boil and remove from the fire; having your glasses scalded, pour in brimming full and allow them to stand in the sun for at least a day or till the jelly is thoroughly set; cover with tissue paper saturated with brandy, and over all paste thick white or brown paper.

Baby's Warning.

When baby has pains at dead of night,
Mother in a fright, father in a plight;
When worms do bite, baby must cry,
If fever sets in, baby may die.
If croupy pains kill Leonora,
In that house there is no **Castoria**,
For mothers learn without delay,
Castoria cures by night and day.



WHAT

Wei De Meyer Has Discovered.

1. That Catarrh is not a mere local inflammation, affecting the nasal organs, but a poisonous and destructive infection, following the mucous membrane of the entire system.

2. That Catarrh soon becomes constitutional, beyond the reach of merely local remedies, and is the principal cause of most diseases of the respiratory, digestive and genito-urinary organs.

3. That the germinal matter or sporules creating Catarrhal Affections, and which follow the mucous membrane throughout the system, can be reached and destroyed only by contact with antidotal elements, that are at once local and constitutional.

4. That the antidote must possess a positive affinity for the purulent mucous and the capacity of being absorbed by it.

5. Douches, Smoking, Inhalations, and insoluble Snuffs, cannot possibly reach the seat of the disease or exterminate the seeds of Catarrhal Poison.

Acting upon these theories and determining their correctness in numerous tests and in widely differing symptoms, Dr. Wei De Meyer formulated an antidote for Catarrhal diseases which by inoculating the mucous membrane, has proved to be infallible.

Miscellaneous.

Mushrooms are nearly or quite equal to meat in nourishment.

Meat turned into broth will go much further than when roasted,

Milk Porridge.—2 cups best oatmeal, 2 cups water, 2 cups milk.

The difference between eating bread new and stale is one loaf in five.

Nettles, when quite young, before they flower, make good greens for boiling, so do hop-tops, which eat like asparagus.

If Meat is a little tainted, sprinkling charcoal over it, or boiling it with a lump of charcoal in the water, will make it quite fresh again.

For Curing Beef or Tongue.—½ ounce potash, ½ ounce saltpetre, 1 pound brown sugar, 1½ pounds of rock salt. For twenty-five pounds.

To Boil a Ham.—Soak the ham for 24 hours. Boil it in cold water. When it is done, draw off the skin and strew rasped bread over it, and boil 4 or 5 hours.

Pickle for Ham.—4 gallons water, 6 pounds salt, 2½ pounds sugar, 2½ ounces saltpetre. Boil and skim the pickles; put the hams in when perfectly cold let them remain 6 weeks. Sufficient for 50 pounds.

Oat Meal Gruel for Invalids.—Two cups Irish or Scotch oat meal, two quarts water, one teaspoonful salt. Let oat meal soak over night in half the water. Strain. Add rest of the water with the salt, and boil until it thickens. Let it cool to a jelly. Eat with powdered sugar and cream.

To Cure Beef for Drying.—To every 30 lbs. allow one tea spoonful saltpetre, 1 quart fine salt, mixed with molasses until the color is that of brown sugar; rub the pieces of meat with the mixture, and when done, let all stick to it that will. Pack in a deep, narrow keg or half barrel, that the pickle may cover the meat, and let it remain 48 hours. Take it out, and hang in suitable place for drying

Good Coffee.—Never buy ground coffee—generally adulterated. Roast in small quantities in an open earthen vessel on the top of the stove. Stir frequently. If done too little, the aroma is not developed, the beverage made from it is insipid. If done too much, the aroma is dissipated, and the infusion bitter. When done properly, the berries are of a rich, bright brown color. Do not cool in the open air. Wrap in white paper and then in flannel until cool. Then put into a dry, tight vessel. A few bags of pepper once spoiled a whole ship-load of coffee. Coffee should be ground only as wanted for the table.

Curd Fritters.—1 quart of sweet milk, 2 glasses white wine, 1 teaspoonful liquid rennet, 5 eggs whipped light, 4 spoonsfuls prepared flour, 2 spoonfuls powdered sugar, nutmeg to taste. Scald the milk, pour in wine and rennet. Take from fire, cover, and let stand until curd and whey are separated. Drain off latter, and dry the curd upon a cloth. Beat yolks and sugar together, whip in the curd until mixed; then the flour, nutmeg and whites. The batter should be smooth and thick. Have ready some butter in a frying-pan, fry quickly. Drain upon a warm sieve, lay within a dish lined with a clean napkin; sift on powdered sugar; eat with jelly sauce.

Apple Fritters; other Fruit Fritters.—8 or 10 fine apples, juice of 1 lemon, 3 cups prepared flour, 6 eggs, 3 cups of milk, some powdered sugar, cinnamon, nutmeg, and a little salt. Pare and core the apples, leaving a hole in the centre. Cut crosswise in slices ½ inch thick. Spread on a dish, sprinkle with lemon-juice and powdered sugar. Beat the egg light, straining yolks, and add to the latter the milk and salt, the whites and the flour, by turns. Dip the slices into the batter, turning them until thoroughly coated, and fry, a few at a time, in hot lard. Throw upon a warm sieve as fast as you take out; sift powdered sugar, cinnamon and nutmeg over them.

Catarrhal Poison.

How Snuffles, Influenza, Cold in the Head, and Catarrh, cause Deafness, Blindness, Bronchitis, Loss of Voice, and Consumption.

Wei De Meyer's Catarrh Cure.

The Most Important Discovery for the Relief of Human Suffering, since Vaccination

Catarrh is not merely a local inflammation of the nasal organs, but a virus of the mucous membrane, which extends to the **head**, the **stomach** and the **lungs.** The viscid mucous, **swallowed** in infancy, and **while asleep,** poison both the **Digestive** and the **Respiratory** organs. **Dr Wei De Meyer's** New Treatment, is a Vaccination of the mucous membrane, by **Ani-Catarrhal elements,** which **kill the seeds of poison,** and forms a **cure by Absorption.**

Neither Smokes, Douches, Insoluble Snuffs, nor Medicated Inhalations, **can possibly reach the seat** of Catarrhal disease. **Dr. Wei De Meyer's** treatment. is a **constitutional,** as well as a **local antidote.**

"Something in my Nose."

NEW-MARKET, N. H., Dec. 22, 1879.

"For nearly a year I have had such **suffocation** and pains in my head and eyes that I could seldom sleep. There appeared to be something in my nose. I had three doctors. Each one said a different thing, but could not help me. The pains increased. Then **Dr. Wei De Meyer's** pamphlet was put in my hand. I commenced using the **Cure** on a Friday, and felt **better the next day.** On Monday, **a great Polypus, an inch and a half long,** with a string on it where it tore away, came through my mouth, from my nose. There was also a **half a cupful of disgusting mucous** came from my nose and throat. Then I knew what was the matter. It was Catarrh. I thought that my eye was gone, but the pain soon disappeared and my eye is all right. I can now breathe, talk, and sleep naturally, and **I am well again.** Everybody ought to know of this wonderful medicine. I write you these few lines to thank you for the good you have done me." SUSAN B. LEIGHTON.

Catarrhal Bronchitis. A Cure.

Bronchitis, is a secondary stage of Catarrh. The result of **Dr. Wei De Meyer's** discovery, has proved that the **theory of Abscrption** adopted by him, is the **only method of curing Catarrh,** and the numerous diseases it creates.

Mr. D. PRITCHARD, Snug Harbor, Staten Island, writes: "Dr. Wei De Meyer's **Catarah Cure** has eradicated Catarrh from my little daughter's system."

Catarrh in its Worst Form.

"I have been afflicted with the Catarrh in a very bad form, and have tried many remedies. A friend sent me a box of Wei De Meyer's preparation, saying it would help me. I am happy to state that it not only helped me, **but one box cured me.**

WM. A. KELLY, Port Richmond, Staten Island, July 1st, 1873.

Hay Fever and Catarrh Cured.

Benedict Brothers is one of the oldest and best known Jewelry establishments in America. A member of that firm speaks of the "**Cure**" as follows.

Hay Fever.

"I presented a box of Wei De Meyer's **Catarrh Cure** to a lady suffering from **Hay Fever in its worst form.** I am happy to state that this one box completely cured her. The facts are at the service of the public."

SAMUEL W. BENEDICT, Jr., 597 Broadway, N. Y.

At a latter date the same gentleman wrote:

"One box of Wei De Meyer's Compound has completely cured a member of my family of Catarrh. I feel that I cannot speak too strongly of this wonderful medicine. I recommend it to all afflicted with that **heretofore incurable disease,** Chronic Catarrh. For any further information I can be seen at my place of business."

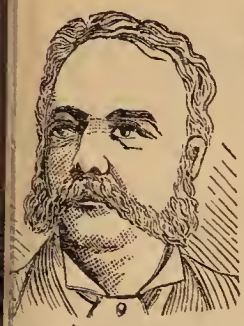
SAM'L W. BENEDICT, Jr., of Benedict Brothers, 697 Broadway, N. Y.

Minister's Sore Throat.—Cured.

"I was attacked with Catarrhal symptoms some four years ago. It gained upon me although I tried many remedies. I took Snuffs and Baths, and doctored Allopathically and Homœpathically, bought Inhalers and Vaporizers, and became discouraged. **I feared I would have to bring my ministry to a close.** Then I heard of your discovery. The relief I experienced from the first box was **worth ten times the price.** My sore throat has gone and I sleep well, which I could not do before. I am now in better health than for years. I conduct several services a week, speaking and singing at each, and without weariness. My relief is so great that I would not be without your **Catarrh Cure** at any cost. I do most cheerfully recommend it to any one afflicted as I was."

Rev. CHAS. J. JONES, New Brighton, Staten Island.

SNUFFLING.



ARTHUR.

Clogged Nostrils, Fœtid Breath, Sore Throat, Pains in the Head, and Disgusting Mucous.

Samples of what Thousands who have been restored by **Wei De Meyer's Catarrh Cure** say of it:

The well known Pastor of the Noble Street (Brooklyn) Church says: "I have suffered for **several years** from Catarrh, and have tried many remedies without benefit. I have used one box of **Wei De Meyer's** Compound, and **I am radically cured.**"

REV. C. H. TAYLOR,
140 Noble St., Brooklyn, N. Y.

"Too Deaf to Hear the Church Bells Ring."

21 JOHN ST., NEWPORT, R. I., Feb. 18, 1880.

MESSRS. CASWELL, MASSEY & CO., DRUGGISTS —"When I commenced using Wei De Meyer's Catarrh Cure, my hearing was so much impaired that I could not hear the church bells ring. Thanks to Dr. Wei De Meyer, I am now able to hear ordinary conversation. I recommend the Cure to all persons afflicted with Catarrhal deafness." CHAS. S. STANHOPE.

Mrs. Whittlesey and her Brother.

"I wish that we had language to express our gratitude to **Dr. Wei De Meyer** for what he has done for brother and myself. His remedy has **restored us to health** after suffering for years. * * * Pointing to the package, my brother said, 'The contents of that box four years ago would have **saved me five hundred dollars.**"

MRS. A. J. WHITTLESEY, Sheffield, Mass.

Paul Boyton, the Great Swimmer,

The man who swam the English Channel, and who swam from Pittsburgh to New Orleans, writes:

FLUSHING, L. I., Dec. 30th, 1879.

"While swimming the Connecticut River to Long Island Sound I contracted a dangerous cold. Wei De Meyer's Catarrh Cure was recommended to me, and I am happy to state that it accomplished all and more than is said for it. * * * It has completely cured my agent, Mr. George P. Kiefer, of a terrible Catarrh from which he had suffered for a long time. Hereafter I shall always include this invaluable remedy in my outfit." PAUL BOYTON.

Over 250,000 Persons

Who had suffered with Catarrh, for periods ranging from one month to forty years (!) and representing every stage of the malady, have reported themselves cured by **Wei De Meyer's** treatment. Space prevents reference to only a few of them. Any person named by us may be readily conferred with.

Cured! Cured!! Cured!!! Cured!!!!

Rev. Olney Place (wife), Massena, N. Y.
Rev. Charles H. Taylor, 140 Noble St., Brooklyn, N. Y.
Rev. C. J. Jones, New Brighton, N. Y., Minister's Sore Throat.
Rev. Geo. E. Pratt, St. Stephen's Rectory, Phila.
Rev. Geo. E. Reis, Cobbleskill, N. Y. Catarrhal Bronchitis.
Rev. Alex. Freese, Cairo, N. Y., 6 Cures in one Parish.
Rev. W. H. Sumner, Frederick, Md.
Rev. W. O. Tower (wife), Clarksville, Albany Co., N. Y.
Rev. H. Goodwin, Newark, N. J. (member of family).
Dr. R. G. Durkin, 361 Sixth Ave,, N. Y., Catarrhal Influenza.
Dr. W. H. Truesdell, Elgin, Ill., Polypus.
Dr. F. N. Clark (Dentist), 8 Montgomery St., San Francisco.
Paul Boyton (Champion Swimmer), Flushing, L. I.
Aimee (Opera Singer), Catarrhal SoreThroat.
L. F. Newman (Merchant), 305 Fulton St., Brooklyn.
Sam'l Benedict, Jr. (lady), 697 Broadway, N. Y.
C. S. Stanhope, 21 John St., R. I., Deafness.
Geo. W. Lambright, 73 Biddle St., Baltimore, Md.
E. Moores, Friendship, Me, (wife), 28 years!
Susan B. Leighton, Newmarket, N. H., Polypus.
Mary E. Ranker, 449 N. Clark St., Chicago, Ill.
Mrs. M. E. Sheney, 3022 Sarah St., St. Louis, Mo.
J. W. Purcell, Golden City, Colorado.
C. H. Manning, Fall River Mills, Cal.
Mrs. Geo. E. Hayden, West Roxbury, Mass.
Mrs. George Webster, 69 Exchange St., Portland, Me.
S. Collins, Baldwin Hotel, San Francisco.
Mrs. Geo. Lownd, Stamford, Conn., 14 years!
W. J. Davenport, The Dalles, Oregon.
Mrs. J. Swartz, Jr., 200 Warren St., Jersey City, 18 years.
F. J. Crank, Atlantic Hotel, Chicago, Ill.
Mrs. E. C. Howes, 39 W. Washington Sq., N. Y., 30 years!
J. D. McDonald (lady), 710 Broadway, N. Y., 40 years!
Geo. A. McCormick, 715 17th St., San Francisco, Cal.

&c., &c. &c., &c., &c., &c.

Few Persons Know what Catarrh Really is.

Catarrh is a **constitutional** virus of the mucous membrane, as **Small-pox** is a virus of the blood. **Dr. Wei De Meyer's** remedy, is the result of the only consistent theory for the cure of Catarrh.

Symptoms—Plain Warning.

1st. **Snuffling,** Sneezing, Watery Eyes, Disgusting Expectoration, with **Intermittent pains** by the sides of the nose, back of head, and **over the eyes.** 2d, Head seems to **crackle and spin;** hearing suddenly ceases upon blowing the nose; **buzzing noises** and **spurts** of thin mucous **upon the tonsils,** or from the nostrils.

3d. **Taste,** Smell and Hearing impaired; stopping of one nostril; hawking **greenish mucous;** dry scales come from nostrils. 4th. **Nostrils closed;** breathing through lips; distressed snoring; discharge copious and offensive: much **Swallowing of virulent poison while asleep.**

5th. **Fœtid and Sickening breath;** watery stars floating before the eyes; **throat and lungs** sore and clogged mornings. **Weakening discharge** from genitals. Sometimes Hay-Fever and Polypus appear.

6th. **Bones of nose** and fore-skull, becomes **honey-combed** and partitions **rot away,** disfiguring victim for life; **Voice** utterly **destroyed;** very **Deaf; Stench unbearable;** mucous more purulent, planting germs of Scrofula, Consumption, and Death. **This, Reader,** is what Snuffles, Influenza, and Catarrh become,

Some remedies, or, favorable weather, have temporarily mitigated Catarrh **none before this,** have ever cured, or **exterminated its cause.**

Suffered 10 Years. Could not Taste or Smell.

"For ten years I was afflicted with Catarrh in its worst form; lost senses of smell and taste. I tried every known remedy without relief. The use of two boxes of Wei de Meyer's Catarrh Cure has made me perfectly well,"

GOOD L. BRUSH, 443 Broadway, N. Y

"An Object of Loathing and Disgust."

"My suffering from Catarrh for four years was something indescribable. My senses of taste and smell were entirely destroyed. I was weak and dejected, **my breath was offensive,** and I felt myself **an object of loathing and disgust. I could not breathe through my nostrils.** By the final use of Wei De Meyer's wonderful discovery, the formation of mucous ceased, my **taste and smell were restored,** my appetite returned, and I was **perfectly cured.** It is now over one year, and I have had no return of the Catarrhal symptoms."

D. G. McKELVEY, 167 Mott St., N. Y.

WEI DE MEYER'S

CATARRH CURE.

A Great Merchant's Opinion.

"I would not be without **Wei De Meyer's Catarrh Cure**, if it cost me $10 a package." C. W. DUDLEY, 16 Maiden Lane, N, Y., April 10th, 1881.

Catarrhal Deafness Cured.

"I have been partially deaf for several years. Am perfectly restored by the use of **Wei De Meyer's Catarrh Cure.**"

WM. B. JUDSON, Kansas City, Mo.

A Case of Twenty-seven Years.

159 SHORT STREET, ERIE PA., August 15, 1881.

"Send me another package. The first one has worked wonders, and has given me the first free breath I have drawn in twenty-seven years. I have tried dozens of other remedies without benefit." CHARLES SCHNEIDER.

A Twelve Years' Case.

"I had Catarrh **twelve years**, with partial **deafness** and noise in my head. I had used many remedies without benefit, until I tried and was **cured** by **Wei De Meyer's** wonderful remedy. * * * * I was induced to try this preparation by a lady friend who had been cured by it, after suffering with Catarrh for **forty years**, and since her childhood."

MRS. GARDNER CARLTON, Mechanicsville, Vt.

Taste, Hearing and Sight Restored.

"* * * My Catarrh has been very severe and of long standing. I had lost my senses of taste, smell and hearing, and nearly my sight. I had given up all hope of relief, although a physician by profession. I am sixty years old. By the use of one package of **Wei De Meyer's Catarrh Cure**, my taste and smell have returned, and my hearing and sight are so much improved, that I have **resumed my practice.** I feel that one more package will clean out what remains of this terrible complaint." J. M. WARP, M.D., Silver Grove, Kan.

"Lumps of Green Mucous."

EAST CONSTABLE, Franklin Co., N. Y., July 25th, 1881.

"I had been doctoring two years for 'bleeding Catarrh' and sharp pains in the forehead, so that I could not work. While in Massachusetts last Spring, a druggist advised me to try the wonderful **Wei De Meyer's Cure.** In three days I began to discharge great lumps of **disgusting green mucous** both from my nostrils and throat. The forehead pains went away, the discharge lessened, and, in two months, I was **entirely cured.** Several persons knowing of my case, have procured the article, and are being cured by it."

JAMES A. BARBER.

CAUSE OF CATARRH.



MRS. LANGTRY.

Catarrh originates in overheated rooms; in damp, and impure air, from sudden atmospheric changes; from draughts of air, and, as the result of Colds and Influenzas.

"Perfectly Cured."

Lord & Taylor's, Broadway and 10th St., New York.

"I have used Wei De Meyer's remedy for Catarrh, and am **perfectly cured** of that distressing complaint."

R. G. BLACKBURN.

Sends It to His Friends.

"Your Cure has done a good work for me. I enclose $5.00, for which send me a half dozen packages for friends." L. J. WINSLOW, Nobleboro, Mass.

A Good Samaritan.

ST. STEPHEN'S RECTORY, BRIDESBURY, Phila., Pa.

"Having used Dr. Wei De Meyer's Catarrh Cure with good result, and I want to extend it to others. Please send me some Pamphlets." REV. GEO. E. PRATT.

Aimee, the Great Opera Singer, says:

"I have used Monsieur De Meyer's Catarrh Cure for my throat, and have very great pleasure in acknowledging the benefit derived from it."

New York, May 17th, 1878. MARIE AIMEE.

"Almost Dead."

"Wei De Meyer's Catarrh Cure is certainly **a wonder.** It is helping my wife rapidly, who had Catarrh for **30 years** and was almost dead from it."

EDGAR MOORES, Friendship, Me.

Seven Cases in One Family.

"Wei De Meyer's Cure has worked so well that I enclose $5.00 for six packages more. We have **seven cases** of Catarrh in our house and all are improving by the use of your preparation." REV. W. H. SUMNER, Frederick, Md.

A Clergyman "Restored to the Ministry."

"I suffered with Catarrh for **eight years** and was finally **compelled to resign my pastoral charge** at Cobbleskill, Schoharie Co., N. Y. Having used without benefit most all known remedies, I came to Brooklyn for treatment in 1878, but found no relief. Providentially, Rev. Mr. McClelland recommended to me Wei De Meyer's Catarrh Cure. From it **I experienced immediate relief.** I have used it about four weeks, aad am **again able to preach! I shall soon resume my ministerial labors."**

REV. GEO. A. RIES, 169 Jay St., Brooklyn, April 1, 1879.

More Remarkable Cures.

A Lady Cured after 40 Years' Suffering!

"A member of my family has been afflicted with Chronic Catarrh in its worst form for over 40 years. Wei De Meyer's valuable remedy has **entirely cured her** You can refer any one to me."

J. DUFF McDONALD, 710 Broadway, N. Y.

Mrs. Howes, Suffering 30 Years.

39 West Washington Square, New York, Sept. 28, 1878.

"For the benefit of others I desire to state that after **suffering with Chronic Catarrh for nearly thirty years,** and failing in obtaining relief by many preparations, I used **two boxes** of Wei De Meyer's Compound. They have **entirely cured me.**"

MRS. EMMA C. HOWES.

Instant Relief—A Lady who had Catarrh 8 Years.

"My wife had Catarrh for eight years; she tried every remedy without benefit. I heard of the wonderful cures effected by Dr. Wei De Meyer's Discovery, and procured a box of it. I am happy to state it afforded **instant relief,** its continued use perfectly cured her in a few months, and she is now as well **as** ever."

JOHN DOUGHTY, 98 Cumberland St., Brooklyn; now of Fishkill, N. Y

"A Marvel," says Rev. A. P. Freese—Six Cures.

"Enclosed find a check for $5.00 for six more packages of Wei De Meyer's Catarrh Cure. Forward same as before, * * * The remedy **is a marvel** It has wrought wonders in six cases in my parish. Rev. Mr. Willis, of Baraboo. Wis., now visiting me, was badly afflicted with Catarrh. He has used but one package, and is nearly cured."

Rev. A. P. FREESE, Cairo, Greene Co., N. Y.

A Great Merchant Cured of 4 Years' Catarrh.

"For four years I suffered from Chronic Catarrh, and had nearly **lost my sense of smell.** Physicians gave me little hope, and the various remedies tried, were without avail. After two weeks' use of Wei De Meyer's remedy, I was wonderfully relieved—and since then **entirely cured.** I have not been troubled since. To aid in making this beneficial remedy known is my object in writing you."

LEWIS F. NEWMAN, 305 Fulton Street, Brooklyn.

A Young Lady; Diseased from Infancy.

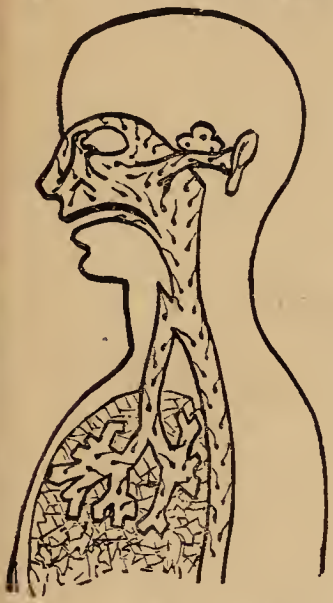
Terrible Stench produced; Life despaired of.

"Dear Sir:—My younger daughter from infancy was troubled with most virulent Catarrh. For years we despaired of her life. The **smell from her head was so offensive** that she was compelled to sit at a separate table from the rest of the family. Countless remedies were tried without effect. Finally hearing from Mrs. Doughty of her wonderful cure by Wei De Meyer's Remedy I procured a box. After the **first week's trial** daughter began to improve, and before we had used two boxes, she was entirely cured. This was **one year ago,** and **no return** of the symptoms has taken place. It is the most wonderful medicine I ever heard of."

JAMES S. GESSNER, 96 Cumberland St., Brooklyn, N. Y.
Recently removed to Laramie City.

CORROBORATION.

Dr. Wei De Meyer's Discovery of an **unfailing Cure of Catarrhal Diseases, by Absorption,** has been received with a professional approval unparalleled since the discovery of Vaccination as a preventive of **Small-Pox.**



This plate illustrates how noxious mucous in the Nasal cavities communicate with the eyes; with the drum of the ear; with the stomach; and with the lungs and Bronchial Tubes. Through these processes, Catarrhal virus undermines the entire system, and becomes a fruitful source of Deafness, Polypus, Weak Eyes, Bronchitis, Leucorrhœa, and Consumption. When the system has become **debilitated** or the **blood impoverished,** Dr. Wei De Meyer desires that his patients shall use a **strengthening** medicine like Ash-Tonic.

Dr. Wei De Meyer to his Patients.

"I have made arrangements with **Messrs. D. B. Dewey & Company,** of New York, to utilize my discovery and spread it among sufferers everywhere. I shall supervise the preparation of the medicine and I shall leave all else with them. **I cured myself of Hay Fever** with this remedy, and have heard of no case of a disease of the Air Passages, in which being fully tried, it did not effect a complete cure. The Public's Obedient Servant."

NEW YORK, Oct. 1, 1878. F. W. WEI DE MEYER.



Wei De Meyer's Catarrh Cure is complete in one package. It will be forwarded by Mail or Express—the **Expenses Prepaid by us,** on receipt of **$1.00** the single Package, or, to Clubs, six packages for **$5.00.** Also sold by most Druggists.

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